

# Oideas Aran Prátaí

## Comhábhair

- 450g prátaí scafa
- 50g im
- 100g plúr
- 1 tsp salann

## Modh

1. Cócaireacht na prátaí i pota uisce te go dtí go bog.
2. Taosc na prátaí
3. Brúigh na prátaí agus cuir an t-im leo.
4. Cuir an taos ar losaid phlúrtha.
5. Rolladh amach an taos ciorcal a dheanamh.
6. Dean ceathrúna de na taos.
7. Spréigh plúr ar friochtán te agus cuir na ceathrúna sa friochtán ar feadh trí nóiméad ar an dá thaobh
8. Ith te le im!

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## Ingredients

- 450g peeled potatoes
- 50g butter
- 100g flour
- 1 tsp salt

## Method

1. Cook potatoes in a pot of hot water until soft
2. Drain
3. Mash and add butter
4. Mix all ingredients into a dough
5. Put dough on a floured board
6. Roll out into a circle
7. Cut into quarters
8. Sprinkle flour on pan and cook quarters for 3 minutes each side
9. Eat hot with butter

